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Oyster Dressing Serves 6-8

Shared by: Susan Davidson

Ingredients:

1 lb. loaf of day old bread 1 lb. crackers 3 pints chicken broth 2 pints oysters 1 tsp. black pepper 8 eggs, beaten

Directions:

- 1. In a large bowl, tear bread into pieces and break up crackers. Add broth and mix gently.
- 2. If oysters are large, cut them into pieces and add to the mixture. Add pepper.
- 3. Stir in beaten eggs and pour dressing into a large roasting pan.
- 3. Bake at 400° for 55-60 minutes.